

Patent claims

1. A method for producing a baked product
5 comprising:
- forming a dough containing gluten, at least 15% of water, an improving agent and optionally a raising agent,
- kneading this dough,
10 - optionally leaving the dough to rise,
- baking the dough to obtain said baked product,
characterized in that said baking dough contains from 3 to 15 wt.%, relative to the weight of the dough, of an improving agent selected from the group comprising
15 maltodextrins, pyrodextrins, polydextrose and oligosaccharides alone or mixed together, and 0.005 to 1 wt.% of a reducing agent selected from the group comprising cysteine, glutathione, deactivated dried yeast, bisulfite and proteases.
- 20 2. The method as claimed in claim 1, characterized in that said dough does not contain additional cellulose.
3. The method as claimed in either of the claims 1 and 2, characterized in that said improving agent
25 comprises branched maltodextrins having between 15 and 35% of 1-6-glycosidic bonds, a content of reducing sugars below 10%, a molecular weight Mw between 4000 and 6000 g/mol and a number-average molecular weight between 2000 and 4000 g/mol.
- 30 4. A baked product containing gluten, 3 to 15 wt.% of an improving agent selected from the group comprising maltodextrins, pyrodextrins, polydextrose and oligosaccharides alone or mixed together, and 0.005 to 1 wt.% of a reducing agent selected from the group
35 comprising cysteine, glutathione, deactivated dried yeast, bisulfite and proteases.
5. A baked product as claimed in claim 4, characterized in that it is a brioche or a hamburger roll.